



Meeting & Events

Veriu Macquarie Park

388 Lane Cove Rd, Macquarie Park NSW

veriu

Meetings & Events at Veriu Macquarie Park

Meet well. Stay better.

At Veriu Macquarie Park, meetings are designed around how people truly work, learn, and live while travelling.

With light-filled meeting spaces, hotel-style comfort paired with apartment-level space and amenities, flexible catering, and a strong focus on wellbeing, Veriu is an ideal choice for training programs, medical groups, project teams, and extended-stay corporate events.

Why Meet at Veriu Macquarie Park!

A smarter way to stay.

Our accommodation offers the best of both worlds, the polish and comfort of a well-appointed hotel room, combined with the space, privacy, and functionality of an apartment.

- Generous room layouts with premium finishes
- Fully equipped kitchens and in-room washer/dryer
- Ideal for multi-day training programs, medical stays, and project teams

Flexible, people-led service

- An agile, responsive team that adapts to real-time group needs
- Personalised support before, during, and after your event

Productivity meets wellbeing

- On-site café serving breakfast, lunch, and dinner
- Pilates studio and Wonderlab Spa
- Walkable surrounds for fresh-air breaks between sessions

Everything under one roof

Meetings, accommodation, dining, and wellness, seamlessly connected, so delegates can move effortlessly from work to rest.



Meeting Space

Our conference spaces sit on level 1 of Veriu Macquarie Park with access to indoor breakout area. Both the conference rooms are completed with modern facilities and a relaxed atmosphere to ensure your event is a success.

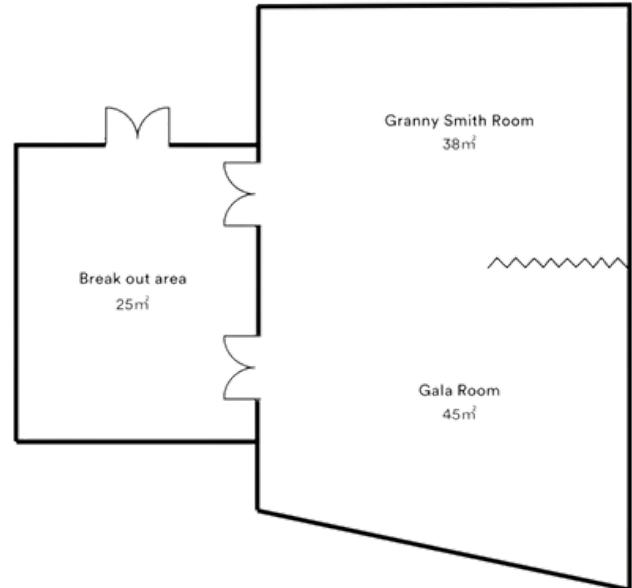
Room Hire Includes

- Whiteboard and markers
- Flipchart and markers
- Notepads and pens
- Mints and water
- Coffee & Tea making amenities (Nespresso & Tea Drop)
- WiFi connectivity

A/V Inclusions*:

- 65 Inch TV screen
- Wireless microphone
- Camera

*Additional A/V equipment is available upon request. Extra fees may apply.



	Size m ²	Theatre	U-Shape	Classroom	Boardroom	Cluster	Half Day	Full Day
Granny Smith + Gala Room	83	55	20	32	14	28	From \$450	From \$600
Granny Smith Room	38	21	n/a	12	n/a	10	From \$300	From \$400
Gala Room	45	30	12	12	10	15	From \$300	From \$400

Bookings must strictly adhere to the agreed-upon times.



Additional Information

Bookable Hours

Half-day hire is classified as a 4 hr booking, & Full day hire is classified as an 8 hr booking.
Bookings must strictly adhere to the agreed-upon times.

Car Parking

Conference parking is available for up to 8 Hrs parking at B2 and B3 for \$20 per car per day. Please contact the hotel for more information and to book in advance.

To Access:

Upon arrival, please buzz the Car Park intercom and inform the team of the conference you are attending. Once the entry gate opens, proceed to park on B2 Lower or B3 in the Veriu-designated parking spots.
After parking, make your way to Ground Floor Reception to collect your access pass for the conference on Level 1.

Present Seamlessly

Instantly Connect with ClickShare

All Veriu conference rooms are equipped with ClickShare – enabling effortless wireless presentations.

With just a few clicks, you can share your screen and get started, no cables, no hassle.

Before You Arrive.

To ensure a seamless experience, we recommend downloading the ClickShare App to your laptop prior to arrival.

 [Download the ClickShare App](#)
(Compatible with Windows & Mac)

Once on-site, our team will guide you through a quick connection process so you're up and running in seconds.

Need help connecting. Ask our on-site team on 0486 017 120.



Day Delegate Packages & Catering

Boardroom Hire Includes

- Whiteboard and markers
- Flipchart and markers
- Notepads and pens
- Mints and water
- Selection of teas & Nespresso coffee

A/V inclusions

- A/V Inclusions
- Portable 65-Inch digital screen
- Wireless microphone
- Conference camera

*Additional AV equipment by arrangement (costs apply)

Catering Packages

- Morning/Afternoon Tea
- Lunch
- Working Lunch
- Working Morning/Evening Tea
- Dinner
- Full Day Catering

Canapé Packages

- Silver Canapé Menu
- Gold Canapé Menu
- Platinum Canapé Menu

Breakfast

Minimum 10 guests

\$30
per person



- Cereals/ muesli
- Bread & condiments (jam, peanut butter, vegemite and butter)
- Muffins and pastries
- Fresh fruits
- Yogurt
- Bottle juices
- Milk
- Coffee & Tea
- Assorted Hot Dishes (baked beans, scrambled eggs, sausages, hash browns)

Morning Tea

Minimum 10 guests

\$32
per person



Menu 1

Banana Bread (V)

Ham & Cheese
Croissants

Menu 2

Double
Chocolate
Muffins

Bacon & Cheese
Quiches

Menu 3

Almond
Croissants (V, H)

Korean Chili
Chicken Tarts
(H)

Menu 4

Passionfruit
with Chocolate
Tarts (V)

Fresh Baked
Danishes
(V)

Menu 5

Coconut Chia
Bowls (V, VG, GF)

Tomato & Provolone
Frittata (V, GF)

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (H) Halal | (DF) Dairy Free

All prices are inclusive of GST.

Vegan and Gluten Free options available, please feel free to let us know your dietary requirements.

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present.
Please note we take caution to prevent cross-contamination, however, any product may contain
traces as all menu items are produced in the same kitchen.

Lunch

Minimum 10 guests

**\$48
per person**



Menu 1

Spinach Ricotta
Cannelloni
(V)

Korean Fried
Chicken with Garlic
Soy

Caesar Salad
(V)

Fruit Platter
(V, VG, H, GF)

Menu 2

Chicken
Mushroom
Lasagna

Angus Bolar
Blade Roast (GF)

Lemongrass
Chicken
Salad (GF)

Fruit Platter
(V, VG, H, GF)

Menu 3

Cheesy Angus
Lasagna (H)

Garlic & Rosemary
Butternut Pumpkin
(V, VG, H, GF)

Sesame
Chicken Salad
(H, GF)

Fruit Platter
(V, VG, H, GF)

Menu 4

Steamed Rice
(V, VG)

Thai Curry
with Vegetables
(V, VG, H, GF)

Avocado
Quinoa Salad
(V, VG, H, GF)

Fruit Platter
(V, VG, H, GF)

Menu 5

Steamed Rice
(V, VG)

Japanese
Braised Beef
(GF)

Teriyaki Tofu
Salad
(V, VG, H, GF)

Fruit Platter
(V, VG, H, GF)

Afternoon Tea

Minimum 10 guests

**\$32
per person**



Menu 1

Pepper Beef
Mini Pies

Passionfruit
Cheese Cake (V)

Menu 2

Raspberry
Ganache Bites
(VG, GF, DF)

Pesto Chicken
Tacos

Menu 3

Raspberry
with Chocolate
Muffins (V,H)

Pulled Beef
Tacos (H)

Menu 4

Granola Mango
Yogurt Cups
(V, VG, GF)

Spinach Ricotta
Turnover (V)

Menu 5

Granola
Passionfruit
Yogurt Cups
(V, VG, GF)

Sweet Potato
Croquettes
(V, VG, GF)

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (H) Halal | (DF) Dairy Free

Morning Tea & Lunch

Minimum 10 guests **\$54 per person**



Morning Tea

Menu 1	Menu 2	Menu 3	Menu 4	Menu 5
Banana Bread (V)	Double Chocolate Muffins	Almond Croissants (V, H)	Passionfruit with Chocolate Tarts (V)	Coconut Chia Bowls (V, VG, GF)
Ham & Cheese Croissants	Bacon & Cheese Quiches	Korean Chili Chicken Tarts (H)	Fresh Baked Danishes (V)	Tomato & Provolone Frittata (V, GF)

Lunch

Menu 1	Menu 2	Menu 3	Menu 4	Menu 5
Spinach Ricotta Cannelloni (V)	Chicken Mushroom Lasagna	Cheesy Angus Lasagna (H)	Steamed Rice (V, VG)	Steamed Rice (V, VG)
Korean Fried Chicken with Garlic Soy	Angus Bolar Blade Roast (GF)	Garlic & Rosemary Butternut Pumpkin (V, VG, H, GF)	Thai Curry with Vegetables (V, VG, H, GF)	Japanese Braised Beef (GF)
Caesar Salad (V)	Lemongrass Chicken Salad (GF)	Sesame Chicken Salad (H, GF)	Avocado Quinoa Salad (V, VG, H, GF)	Teriyaki Tofu Salad (V, VG, H, GF)
Fruit Platter (V, VG, H, GF)	Fruit Platter (V, VG, H, GF)	Fruit Platter (V, VG, H, GF)	Fruit Platter (V, VG, H, GF)	Fruit Platter (V, VG, H, GF)

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (H) Halal | (DF) Dairy Free

Lunch & Afternoon Tea

Minimum 10 guests

**\$54
per person**



Lunch

Menu 1	Menu 2	Menu 3	Menu 4	Menu 5
Spinach Ricotta Cannelloni (V)	Chicken Mushroom Lasagna	Cheesy Angus Lasagna (H)	Steamed Rice (V, VG)	Steamed Rice (V, VG)
Korean Fried Chicken with Garlic Soy	Angus Bolar Blade Roast (GF)	Garlic & Rosemary Butternut Pumpkin (V, VG, H, GF)	Thai Curry with Vegetables (V, VG, H, GF)	Japanese Braised Beef (GF)
Caesar Salad (V)	Lemongrass Chicken Salad (GF)	Sesame Chicken Salad (H, GF)	Avocado Quinoa Salad (V, VG, H, GF)	Teriyaki Tofu Salad (V, VG, H, GF)
Fruit Platter (V, VG, H, GF)	Fruit Platter (V, VG, H, GF)	Fruit Platter (V, VG, H, GF)	Fruit Platter (V, VG, H, GF)	Fruit Platter (V, VG, H, GF)

Afternoon Tea

Menu 1	Menu 2	Menu 3	Menu 4	Menu 5
Pepper Beef Mini Pies	Raspberry Ganache Bites (VG, GF, DF)	Raspberry with Chocolate Muffins (V, H)	Granola Mango Yogurt Cups (V, VG, GF)	Granola Passionfruit Yogurt Cups (V, VG, GF)
Passionfruit Cheese Cake (V)	Pesto Chicken Tacos	Pulled Beef Tacos (H)	Spinach Ricotta Turnover (V)	Sweet Potato Croquettes (V, VG, GF)

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (H) Halal | (DF) Dairy Free

All prices are inclusive of GST.

Morning Tea, Lunch & Afternoon Tea

\$75
per person



Minimum 10 guests

Morning Tea

Menu 1	Menu 2	Menu 3	Menu 4	Menu 5
Banana Bread (V)	Double Chocolate Muffins	Almond Croissants (V, H)	Passionfruit with Chocolate Tarts (V)	Coconut Chia Bowls (V, VG, GF)
Ham & Cheese Croissants	Bacon & Cheese Quiches	Korean Chili Chicken Tarts (H)	Fresh Baked Danishes (V)	Tomato & Provolone Frittata (V, GF)

Lunch

Menu 1	Menu 2	Menu 3	Menu 4	Menu 5
Spinach Ricotta Cannelloni (V)	Chicken Mushroom Lasagna	Cheesy Angus Lasagna (H)	Steamed Rice (V, VG)	Steamed Rice (V, VG)
Korean Fried Chicken with Garlic Soy	Angus Bolar Blade Roast (GF)	Garlic & Rosemary Butternut Pumpkin (V, VG, H, GF)	Thai Curry with Vegetables (V, VG, H, GF)	Japanese Braised Beef (GF)
Caesar Salad (V)	Lemongrass Chicken Salad (GF)	Sesame Chicken Salad (H, GF)	Avocado Quinoa Salad (V, VG, H, GF)	Teriyaki Tofu Salad (V, VG, H, GF)
Fruit Platter (V, VG, H, GF)	Fruit Platter (V, VG, H, GF)	Fruit Platter (V, VG, H, GF)	Fruit Platter (V, VG, H, GF)	Fruit Platter (V, VG, H, GF)

Afternoon Tea

Menu 1	Menu 2	Menu 3	Menu 4	Menu 5
Pepper Beef Mini Pies	Raspberry Ganache Bites (VG, GF, DF)	Raspberry with Chocolate Muffins (V, H)	Granola Mango Yogurt Cups (V, VG, GF)	Granola Passionfruit Yogurt Cups (V, VG, GF)
Passionfruit Cheese Cake (V)	Pesto Chicken Tacos	Pulled Beef Tacos (H)	Spinach Ricotta Turnover (V)	Sweet Potato Croquettes (V, VG, GF)

Working Lunch

Minimum 10 guests

\$32
per person



- Sandwich
- 1/2 Wrap
- Fruit Cup

Morning Tea & Working Lunch

Minimum 10 guests

\$48
per person



Morning Tea

Menu 1	Menu 2	Menu 3	Menu 4	Menu 5
Banana Bread (V)	Double Chocolate Muffins	Almond Croissants (V, H)	Passionfruit with Chocolate Tarts (V)	Coconut Chia Bowls (V, VG, GF)
Ham & Cheese Croissants	Bacon & Cheese Quiches	Korean Chili Chicken Tarts (H)	Fresh Baked Danishes (V)	Tomato & Provolone Frittata (V, GF)

Working Lunch

- Sandwich
- 1/2 Wrap
- Fruit Cup

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (H) Halal | (DF) Dairy Free

All prices are inclusive of GST.

Working Lunch & Afternoon Tea

\$48
per person



Minimum 10 guests

Working Lunch

- Sandwich
- 1/2 Wrap
- Fruit Cup

Afternoon Tea

Menu 1

Pepper Beef
Mini Pies

Passionfruit
Cheese Cake (V)

Menu 2

Raspberry
Ganache Bites
(VG, GF, DF)

Pesto Chicken
Tacos

Menu 3

Raspberry
with Chocolate
Muffins (V,H)

Pulled Beef
Tacos (H)

Menu 4

Granola Mango
Yogurt Cups
(V, VG, GF)

Spinach Ricotta
Turnover (V)

Menu 5

Granola
Passionfruit
Yogurt Cups
(V, VG, GF)

Sweet Potato
Croquettes
(V, VG, GF)

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (H) Halal | (DF) Dairy Free

All prices are inclusive of GST.

Morning, Working Lunch & Afternoon Tea

Minimum 10 guests

Morning Tea

Menu 1	Menu 2	Menu 3	Menu 4	Menu 5
Banana Bread (V)	Double Chocolate Muffins	Almond Croissants (V, H)	Passionfruit with Chocolate Tarts (V)	Coconut Chia Bowls (V, VG, GF)
Ham & Cheese Croissants	Bacon & Cheese Quiches	Korean Chili Chicken Tarts (H)	Fresh Baked Danishes (V)	Tomato & Provolone Frittata (V, GF)

Working Lunch

- Sandwich
- 1/2 Wrap
- Fruit Cup

Afternoon Tea

Menu 1	Menu 2	Menu 3	Menu 4	Menu 5
Pepper Beef Mini Pies	Raspberry Ganache Bites (VG, GF, DF)	Raspberry with Chocolate Muffins (V,H)	Granola Mango Yogurt Cups (V, VG, GF)	Granola Passionfruit Yogurt Cups (V, VG, GF)
Passionfruit Cheese Cake (V)	Pesto Chicken Tacos	Pulled Beef Tacos (H)	Spinach Ricotta Turnover (V)	Sweet Potato Croquettes (V, VG, GF)

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (H) Halal | (DF) Dairy Free

All prices are inclusive of GST.

**\$75
per person**



Dinner Buffet Menu

Minimum 15 guests

**\$54
per person**



Menu 1

Spinach Ricotta
Cannelloni
(V)

Korean Fried
Chicken with
Garlic Soy

Caesar Salad
(V)

Fruit Platter
(V, VG, H, GF)

Menu 2

Chicken
Mushroom
Lasagna

Angus Bolar
Blade Roast
(GF)

Lemongrass
Chicken
Salad (GF)

Fruit Platter
(V, VG, H, GF)

Menu 3

Cheesy Angus
Lasagna (H)

Garlic & Rosemary
Butternut Pumpkin
(V, VG, H, GF)

Sesame
Chicken Salad
(H, GF)

Fruit Platter
(V, VG, H, GF)

Menu 4

Steamed Rice
(V, VG)

Thai Curry
with Vegetables
(V, VG, H, GF)

Avocado
Quinoa Salad
(V, VG, H, GF)

Fruit Platter
(V, VG, H, GF)

Menu 5

Steamed Rice
(V, VG)

Japanese
Braised Beef
(GF)

Teriyaki Tofu
Salad
(V, VG, H, GF)

Fruit Platter
(V, VG, H, GF)

The dinner menu is served with:

Bread Rolls

Dessert

Fruit

Juice

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (H) Halal | (DF) Dairy Free

All prices are inclusive of GST.



Silver Canape Menu

Minimum 10 guests

\$44
per person



Five Spice Beef Sliders

Spinach Ricotta Turnover (V)

Calamari Bites with Aioli

Pumpkin & Goat Cheese Arancini (V)

Mini Fruit Cups (V,GF)

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (H) Halal | (DF) Dairy Free

All prices are inclusive of GST.

Vegan and Gluten Free options available, please feel free to let us know your dietary requirements.

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.

Gold Canape Menu

Minimum 10 guests

**\$62
per person**



Kimchi & Prawn Cocktail Tarts

Five Spice Beef Sliders

Lemongrass Chicken Skewers (H, GF)

Cheeseburger Spring Rolls with Sweet Chili Sauce (H)

Jalapeño & Cheese Bites (V, H)

Strawberry Matcha Tarts (V, H)

Fruit Platter (V, VG, GF)

Platinum Canape Menu

Minimum 10 guests

**\$74
per person**



Kimchi & Prawn Cocktail Tarts

Guacamole Brushchetta

Natural Oysters (GF)

Lemongrass Chicken Skewers (H, GF)

Peking Duck Spring Rolls

Japanese Sesame Chicken Tacos

Truffle Porcini Arancini

Raspberry with Chocolate Ganache Bites

Fruit Platter

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (H) Halal | (DF) Dairy Free



Accommodation

Boasting 184 stylish studio, one-bedroom, and two-bedroom apartments, our hotel offers self-contained comfort with full kitchens and laundry, ideal for short or extended stays.

Room Type	Configuration	Max Occupancy	Room Size
Veriu Suite	King or Twin Singles	2	28m ²
Veriu Suite - Accessible	King or Twin Singles	2	48m ²
Superior Veriu Suite	King or Twin Singles	2	32m ²
Executive Veriu Suite	King or Twin Singles	2	34m ²
One Bedroom Suite	King or Twin Singles	3	50m ²
Superior One Bedroom Suite	King or Twin Singles	3	54m ²
Executive One Bedroom Corner Suite	King or Twin Singles	3	49m ²
Executive One Bedroom Suite	King or Twin Singles	3	49m ²
Adjoining Veriu Suites	King or Twin Singles	4	65m ²
Two Bedroom Suite - Adjoining	King or Twin Singles	6	85m ²
Superior Two Bedroom Suite - Adjoining	King or Twin Singles	6	85m ²
Executive Two Bedroom Suite - Adjoining	King or Twin Singles	5	85m ²

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All inclusions and prices are correct as of date of print or delivery.

These may be subject to change